



12. PORK RIBS

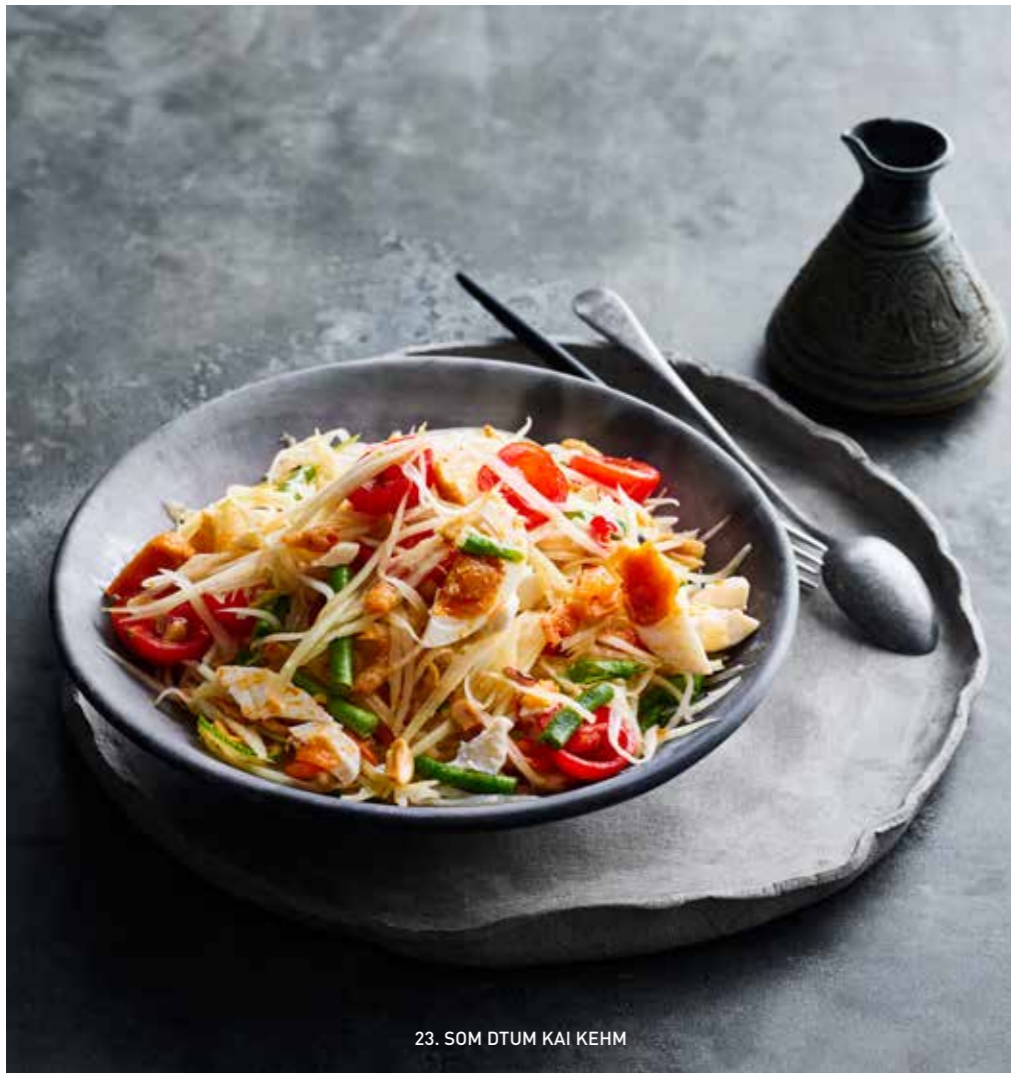
LUNCH / THAITOWN

EAT,  
CHAT,  
THAI

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A circular collage of various Thai street food items including noodles, dumplings, and fried items.

61. GUEY TIEW DTOM YUM



23. SOM DTUM KAI KEHM



37. GAENG DANG GAI



89. KHAO PADT NAHM PRIK KAPI

## STARTER

- MHU BHING** *(2 pcs)* หมูย่าง 烤猪肉串  
Grilled pork skewers
- GAI SATAY** *(2 pcs)* สะตอไก่ 沙爹雞肉串  
Chicken satay skewers **\*\*includes peanuts\*\***
- KHANOM JEEB** *(4 pcs)* ขนมนึ่ง 蒸餛飩  
Steamed wonton dumplings of chicken and prawns
- FRESH SPRING ROLLS** ผักปiclesสด 泰式米紙春卷  
Fresh spring rolls of smoked fish sausages, chicken and crab with caramelised tamarind relish
- TODT MUN BPLA** กดถนึ่งปลา 開胃醃黃瓜魚餅  
Fried fish cakes with pickled cucumber relish **\*\*includes peanuts\*\***
- SAI GROG ISAAN** ไส้ทอดอีสาน 泰式糯米香腸  
Fermented pork and glutinous rice sausages
- TODT MUN GOONG** *(4 pcs)* กดถนึ่งกุ้ง 虾餅  
Fried prawn mousseline with pickled plum sauce

## GRILLED AND FRIED

- SAI OUAH** ไส้จุก 泰式猪肉烤肠  
House sausages of pork with aromatic herbs and chilli
- GAI YAANG** ไก่ย่าง 燒烤泰式雞排  
Char grilled turmeric and lemongrass marinated chicken with *nahm jim jaew\**
- CRYING TIGER** เสือร้องไห้ 燒烤牛里脊  
Char grilled beef tenderloin with *nahm jim jaew\**
- PORK RIBS** สัตว์ทรงผมย่าง 黑椒豬肋排  
Char grilled garlic and pepper pork ribs with *nahm jim jaew\**
- KHOR MHU YAANG** กอหมูย่าง 燒烤豬梅肉  
Char grilled pork neck with *nahm jim jaew\**
- BANGKOK WINGS** *(6 pcs)* ปีกไก่ทอด 曼谷炸雞翅  
Lightly herbs battered and fried chicken wings
- BPLA MUEK YAANG** ปลาหมึกย่าง 燒烤魷魚  
Char grilled calamari with *nahm jim prik sodt\**
- GOONG YAANG** <sup>of</sup> กุ้งย่าง 燒烤大蝦  
Char grilled king prawns with *nahm jim prik sodt\**
- KAI JIEW BPU** ไก่จิวบรูญ 蟹肉煎蛋餅  
Golden and puffy crab meat omelette

## SPICY SALADS

- SOM DTUM THAI** <sup>of, v</sup> ส้มตำไทย 泰式青木瓜沙拉  
Green papaya salad with peanuts and dried shrimps: spicy, salty and slightly sweet **\*\*includes peanuts\*\***
- SOM DTUM THAI BPU** <sup>of, v</sup> ส้มตำไทยบรูญ 青木瓜蝦蟹沙拉  
Green papaya salad with peanuts, pickled field crab and dried shrimps: spicy, salty and slightly sweet **\*\*includes peanuts\*\***
- SOM DTUM BPU** <sup>of</sup> ส้มตำบรูญ 青木瓜沙拉配醃蟹  
Green papaya salad - a spicier Northern region rendition, with pickled crab
- SOM DTUM BPU BPLA LA** <sup>of</sup> ส้มตำบรูญลาวริา 青木瓜沙拉配腐魚仔  
Green papaya salad - a Laotian version with fermented fish and with pickled crab *this has a strong and distinct flavour*
- SOM DTUM MUAH** ส้มตำม่วง 青木瓜什锦沙拉  
Spicy green papaya salad with pickled field crabs, fermented fish, bean sprouts, pork sausage roll, pork crackling, rice noodles and pickled mustard greens **\*\*includes peanuts\*\***
- SOM DTUM KAI KHEM** <sup>of</sup> ส้มตำไทยไข่เค็ม 泰式青木瓜沙拉配咸鴨蛋  
Green papaya salad as the som dtum thai version with the addition of salted duck egg **\*\*includes peanuts\*\***
- SOM DTUM MA MUANG** <sup>of</sup> ส้มตำมะม่วง 泰式青芒果沙拉配醃蝦蝦仁腐魚  
Spicy green mango salad with pickled field crabs, dried shrimp, fermented fish **\*\*includes peanuts\*\***
- SOM DTUM TANG KAI MA TOOM** <sup>of</sup> ส้มตำแดงส้ม-ดง 黃瓜醃蛋沙拉  
Cucumber salad a spicier northern region rendition, pickled crab with soft-boiled eggs
- LARPB GAI** <sup>of</sup> ลาบไก่ 香辣雞肉沙拉  
Spicy minced chicken salad, soft herbs and roast chilli
- NAHM DTOK MHU OR NUEA** น้ำตกหมูหรือเนื้อ 香辣燒烤牛肉/豬肉沙拉  
Spicy char grilled pork or beef salad, soft herbs and roast chilli
- SUEP NOHR MAI** ซุหน่อไม้ 泰式魚醬香笋  
Shredded bamboo shoots, smoked chilli, soft herbs & fermented fish sauce
- YUM NUEA** ย่างเนื้อ 燒烤牛肉沙拉  
Char grilled beef salad with tomatoes, cucumber, fresh chilli and soft herbs
- YUM WOON SEN** ย่างกุ้งเส็น 泰式海鮮米粉沙拉  
Spicy salad of glass noodles with minced chicken, calamari, mussels and prawns
- NAHM PRIK GAPI** <sup>of</sup> ซดน้ำพริกกะปิ 泰式煎鯖魚沙拉盤配酸辣蝦醬  
Shrimp paste chilli relish with vegetables, herbs and egg-battered fried eggplants, boiled hens egg and fried mackerel

## CURRIES AND SOUPS

- DTOM LIAHD MHU** ต้มเสือดงหมู 蒜香猪杂汤  
Clear soup of pork assiette with garlic and celery
- DTOM SAAP** ต้มแซบ 文火慢燉酸菜排骨湯  
Hot and sour soup of braised pork ribs
- BUK KOUT TAE** บั๊กกวดเต 泰式肉骨茶  
TCM herbal pork short rib soup
- GAENG KEAW GAI** <sup>v</sup> แกงเขียวหวานไก่ 青咖喱鸡  
Green curry of chicken with apple eggplants, kaffir lime leaves and thai basil
- GAENG DAENG GAI** <sup>v</sup> แกงแดงไก่ใส่ผัก 紅咖喱鸡  
Chicken creamy red curry, winter melon and thai basil
- GAENG NUEA YAANG** แกงเนื้อย่างใส่ขมิ้น-พริก 椰汁咖喱牛肉  
Grilled beef coconut curry with betel leaves
- MUSSAMUN NUEA** มัสมันเนื้อ 馬沙文咖喱牛腱  
Mussamun curry of slowly braised beef shin and potato **\*\*includes peanuts\*\***
- DTOM YUM GOONG** ต้มยำกุ้ง 冬陰功 (泰式酸辣蝦湯)  
A mildly spicy and sour soup of king prawns
- GAENG BPU** แกงขมิ้นใส่ขมิ้น-พริก 黃咖喱肉蟹  
Yellow curry with crab meat and betel leaves

## WOK FRIED

- GAI PADT MET MAMUANG** ไก่ผัดขมิ้นมะม่วง 泰式腰果炒雞肉  
Stir fried chicken with cashew nuts and smoked chilli jam
- PADT PAAK** <sup>v</sup> ผัดผักรวม 蠔油炒時蔬  
Stir fried seasonal vegetables in oyster sauce
- PADT KANA MHU GROB** <sup>v</sup> ผัดกะป๋ามหมูกรอบ 芥藍炒脆皮豬腩  
Stir fried Chinese kale and crisp pork belly
- PADT HO** ผัดโอ๊ะ 泰式鸡肉炒粉丝  
Stir fried glass noodles with chicken, fresh chilli, bamboo, lemongrass, pea eggplants and kaffir limes leaves
- GRAPAO GAI SUP** <sup>v</sup> กะป๋ารวมไก่สุบ 泰式羅勒炒雞肉碎  
Stir fried minced chicken, fresh chilli and holy basil
- GRAPAO BPED** ผัดกะป๋ารวมเป็ด 泰式羅勒炒鴨肉  
Stir fried five spice roast duck, chilli, garlic and holy basil
- MHU GROB PADT PRIK KHING** หมูกรอบผัดพริกขิง 紅咖喱生薑炒脆皮豬腩  
Stir fried crisp pork belly and wild ginger in spicy red curry paste
- EMERALD DUCK** เป็ดย่างผัดผักรวมเขียว 烤鴨炒時蔬  
Stir fried five spice roast duck with seasonal greens
- BPLA RAADT PRIK** ปลาทรายดพริก 香辣脆皮鯛魚  
Crisp fried whole snapper in roasted chilli and garlic sauce
- BPLA JIAN** ปลาจิวเย็น 紅燒脆皮鯛魚  
Crisp fried whole snapper in ginger and yellow bean sauce
- BPLA TODT NAHM BPLA** ปลาทอดนึ่งปลา 酥脆黃金盲鱈  
Crisp fried whole barramundi with *nahm jim prik sodt\**

<b><u>SUBSTITUTE ITEMS</u></b> <i>(only available with selected items, please ask our friendly staff)</i>			
CRISP PORK BELLY +4	BARBEQUED ROAST DUCK +5	PRAWNS +6	
SEAFOOD +6	CALAMARI +6	FRIED EGG +3	

## NOODLES AND RICE

- PADT THAI** <sup>v</sup> ผัดไทย 泰式炒河粉  
Stir fried thin rice noodles with chicken, hens egg, dried shrimps, bean sprouts, garlic chives, tamarind and palm sugar **\*\*includes peanuts\*\***
- PADT SI-EW** <sup>v</sup> ผัดซีอิ๊ว 泰式炒寬河粉  
Stir fried wide rice noodles with chicken, hens egg and chinese kale in dark soy sauce
- KI MAO** <sup>v</sup> ก๋วยเตี๋ยวผัดซีอิ๊ว 泰式香辣炒寬河粉  
Stir fried wide rice noodles with chicken, chilli and holy basil in dark soy sauce
- KHAU GAI** <sup>v</sup> ก๋วยเตี๋ยวจุกไก่ 雞肉甜辣醬炒寬河粉  
Stir fried wide rice noodles with chicken, hens egg and shallots served with chilli sauce
- SUKHO THAI** *(soup or dry)* ก๋วยเตี๋ยวจุกไก่ต้ม 酸辣魚丸雞肉河粉  
Thin rice noodles with fish dumplings, barbequed roast pork and minced chicken in hot and sour broth **\*\*includes peanuts & dried shrimps\*\***
- BOAT NOODLE SOUP** ก๋วยเตี๋ยวงเรือหมูหรือเนื้อ 香辣濃湯豬肉 / 牛肉河粉  
Thin rice noodles with pork or beef and Chinese kale in thick spicy broth
- GUAY TIEW LARB** *(soup or dry)* ก๋วยเตี๋ยวลาบ 泰式酸辣肉末米线  
Thin rice noodles with minced chicken and pork offal with spicy and sour Larb flavours
- GUAY TIEW DTOM YUM** ก๋วยเตี๋ยวดต้มยำ 冬陰功 (泰式酸辣蝦湯) 面  
King prawn, calamari, soft boiled hens egg, chicken broth and herbals
- GUAY JUPB** ก๋วยจิ้น 五香猪肉河粉  
Tubular rice noodles with assiette of pork and boiled egg in five spice broth
- KHAO DTOM SEN** ข้าวต้มเส้น 上湯排骨米線  
Fresh rice drop noodles with pork ribs in a clear pork broth

<i>* nahm jim jaew<span> </span>: smoked chilli and tamarind sauce</i>	<i>* nahm jim prik sodt<span> </span>: fresh chilli and garlic, lemon sauce</i>
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## NOODLES AND RICE

- YEN TA FOR** เย็นตาโฟ 泰式鱼饺宽粉  
Wide rice noodles with fish dumplings, blood jelly and calamari in spicy broth
- SUKI** *(soup or dry)* สุกีน้ำหรือแห้ง 白煮雞肉配寬河粉 / 脆麵 (湯粉或乾拌)  
Braised chicken, water spinach, glass noodles and spicy fermented tofu broth
- RAADT NAAH MHU** <sup>v</sup> ราชหน่ำหมู 雞肉豉油炒寬河粉 / 脆麵  
Stir fried wide rice noodles or crisp fried egg noodles with pork and chinese kale in soy sauce and yellow bean gravy
- KHAO SOI** ข้าวซอย 泰北椰香咖喱燉雞配蛋面  
Egg noodles and braised chicken in a Northern region coconut curry with smoked chilli oil
- BA MEE BPED** *(soup or dry)* มะหนี่เป็ดน้ำหรือแห้ง 烤鴨雞蛋面  
Five spice roast duck with egg noodles
- AMY'S NOODLES** มะหนี่ผัดกุ้ง 大蝦炒麵  
Stir fried egg noodles king prawns, choi sum, wombok and chilli
- PADT THAI GOONG WOON SEN** ผัดไทยจิวเส็นกุ้งใหญ่ 泰式大明蝦炒粉絲  
Stir fried glass noodles with king prawns, dried shrimps, bean sprouts, garlic chives, tamarind and palm sugar

## ONE PLATE WONDER

- CONGEE** *(pork or chicken)* โจ๊ก (หมูหรือไก่) 皮蛋瘦肉粥 (猪肉/鸡肉)  
Rice congee of chicken or pork **\*\*with poached egg extra \$2\*\* (10am -12pm)**
- GRAPAO CHICKEN CONGEE** โจ๊กไก่กะป๋ารวม 姜汁鸡肉粥  
Rice congee topped with stir-fried holy basil chicken **\*\*with poached egg extra \$2\*\* (10am -12pm)**
- KHAO MUN GAI** ข้าวมันไก่ 泰式海南雞飯  
Poached chicken and rice with dark soy and ginger sauce
- KHAO MOK GAI** ข้าวหมกไก่ 五香鸡肉饭  
Chicken and rice braised in turmeric and five spice with green chilli and garlic sauce
- KHAO KA MHU** ข้าวหมูหวาน 醬燒煙薰豬肘肉配飯  
Caramelised smoked pork hock in five spice reduction with Chinese kale, mustard cabbage pickles and rice
- KHAO NA GAI YAANG** ข้าวเหนียวไก่ย่าง 泰式烤雞配飯  
Grilled turmeric and lemongrass marinated chicken and rice with *nahm jim jaew\**
- KHAO NA BPED** ข้าวหน้าเป็ด 烤鴨飯  
Five spice roast duck with ginger and duck gravy with rice
- PADT PAAK RAADT KHAO** ผัดผักรวมข้าว 蚝油时蔬饭  
Stir frid seasonal vegetables in oyster sauce with rice
- KHAO KANA MHU GROB** <sup>v</sup> ข้าวกะป๋ามหมูกรอบ 芥藍炒脆皮豬腩配飯  
Stir fried chinese kale and crisp pork belly with rice
- KHAO GRAPAO GAI SUP** <sup>v</sup> ข้าวกะป๋ารวมไก่สุบ 泰式羅勒炒雞米配飯  
Stir fried minced chicken, fresh chilli and holy basil with fried hens egg and rice
- CHILLI FRIED RICE** <sup>v</sup> ข้าวกะป๋ารวมจุก 泰式羅勒雞米炒飯  
Fried rice with minced chicken, chilli, holy basil and fried hens egg
- KHAO GRAPAO MHU GROB** ข้าวกะป๋ารวมหมูกรอบ 泰式羅勒炒脆皮豬腩配飯  
Stir fried crisp pork belly, fresh chilli and holy basil with fried hens egg and rice
- KHAO GRAPAO BPED** ข้าวราดกะป๋ารวมเป็ด 泰式羅勒炒烤鴨配飯  
Stir fried roasted duck, fresh chilli and holy basil with fried hens egg and rice
- KHAO PADT GAI** <sup>v</sup> ข้าวผัดไก่ 雞肉芥藍炒飯  
Fried rice with chicken, hens egg, tomato, onion and Chinese kale
- PINEAPPLE FRIED RICE** <sup>v</sup> ข้าวผัดสับมะพร้าว 菠蘿炒飯  
Fried rice with pineapple, dried sultana, prawns and cashew nuts
- KHAO PADT BPLA KEHM** ข้าวผัดปลาเค็ม 咸鱼炒饭  
Fried rice with salted mackerel, hens egg, chilli and red onions
- KHAO PADT BPU** ข้าวผัดบรูญ 蟹肉炒飯  
Fried rice with crab meat, hens egg and shallots
- KHAO PADT DTOM YUM** <sup>v</sup> ข้าวผัดต้มยำ 東陰 (酸辣) 炒飯  
Fried rice with prawns, soft boiled hens egg and herbals
- KHAO PADT NAHM PRIK KAPI** ข้าวผัดน้ำพริกกะปิ 蝦醬鯖魚炒飯  
Fried rice with shrimp paste relish, fried mackerel, pea eggplant, cha-om omelette, soft boiled hens egg with green beans

<b>STEAMED JASMINE RICE</b> <i>(per person)</i> ข้าวสวย 香米白飯	<b>3</b>
<b>STICKY RICE</b> ข้าวเหนียว 糯米飯	<b>4</b>
<b>GF<span> </span>: Gluten Free</b> <b>V<span> </span>: Vegetarian or Vegetables</b>	

<b>***Please inform us of any dietary requirements or food intolerances.***</b>
<b>***Neither Chat Thai nor any of its related bodies corporate take any responsibility for food removed from the restaurant premises for later consumption, nor does it make any guarantee that traces of shellfish, dairy products and/or nuts are not included in some dishes.***</b>